PARKINSON COWAN

INSTRUCTION BOOKLET GB

MIXED FUEL COOKER

SIG 224

Please read this instruction booklet before using the appliance

⚠ Important Safety Information

You MUST read these warnings carefully before installing or using the appliance. If you need assistance, contact our Customer Care Department on 08705 950950

Installation

- This cooker must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- This cooker is heavy. Take care when moving it.
- Any gas installation must be carried out by a registered CORGI installer.
- Remove all packaging before using the cooker.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the cooker in any way.

Child Safety

- This cooker is designed to be operated by adults. Do not allow children to play near or with the cooker.
- The cooker gets hot when it is in use. Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the cooker.

During Use

- This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooker will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the cooker for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- Do not store flammable materials such as oven gloves, tea towels etc. in the drawer.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker.
- Unstable or misshapen pans should not be used on the hob burners as unstable pans can cause an accident by tipping or spillage.
- Never leave the cooker unattended when cooking with oil and fats.
- This cooker should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.
- Never use plastic dishes in the oven or on the hob burners. Never line any part of the oven with aluminium foil.
- Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.
- Perishable food, plastic items and areosols may be affected by heat and should not be stored above the cooker.
- The appliance is fitted with a lid: this is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purpose.
- After using the cooker, the lid MUST NOT be closed until the hob and oven are completely cold. Do not use the lid to switch off the gas supply. The gas supply should always be turned off with the control knob. Always ensure that the lid is free of any soilage or spillage before opening it.

Service

- This cooker should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

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Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

Step by step instructions for an operation

Hints and Tips

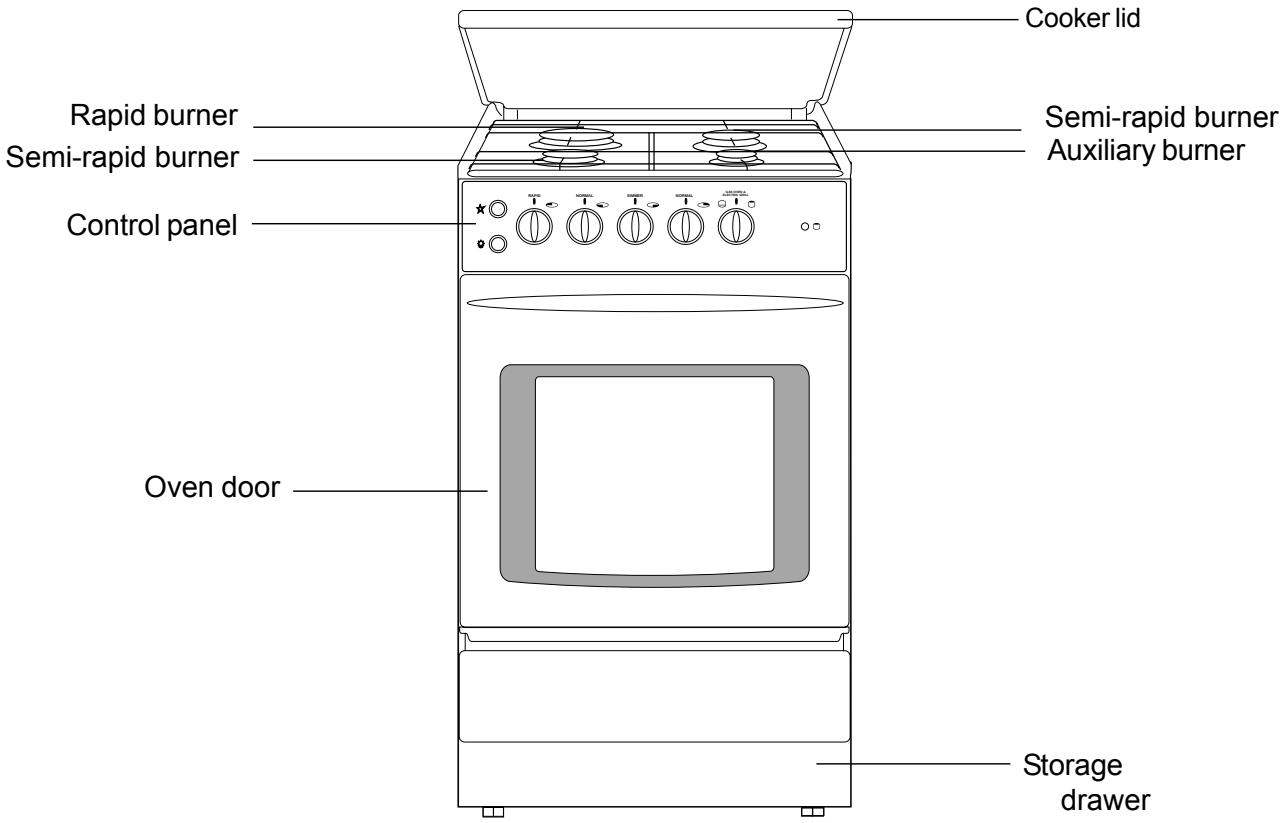
Environmental Information

CE This appliance is manufactured according to the following EEC directives:
73/23 EEC - 90/683 EEC - 93/68 EEC - 89/336 EEC - 90/396 EEC,
current edition.

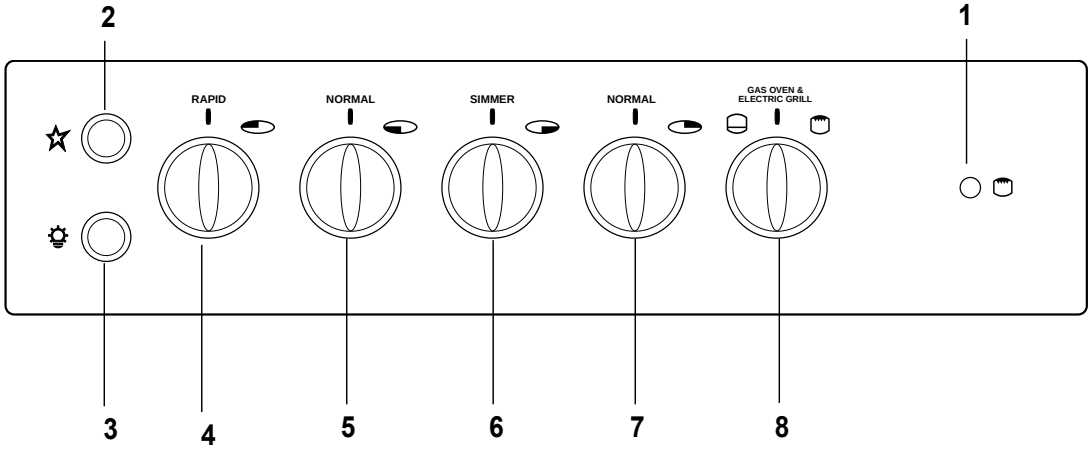
Oven Door Protection Device

All our appliances comply with the European safety standards. Nevertheless, in order to ensure the highest safety level, and avoid small children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (35791) and the Product No. shown on the rating plate.

Description of the Cooker

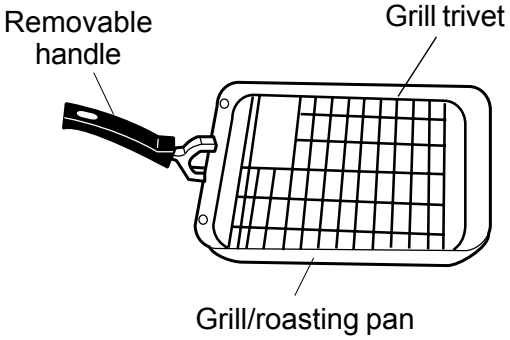


Control Panel



1. Grill Function Pilot Light
2. Electric Ignition push button
3. Oven Light push button
4. Back left burner control knob (rapid)
5. Front left burner control knob (semi-rapid)
6. Front right burner control knob (auxiliary)
7. Back right burner control knob (semi-rapid)
8. Oven function control knob

Accessories



Operation

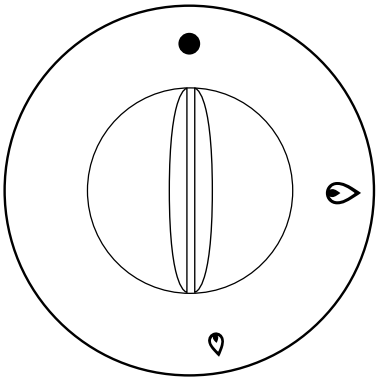
Hob burners

To light a burner, push in and turn the relevant control knob anticlockwise to maximum position. At the same time push the electric ignition button which is marked with a little spark. Then adjust the flame as required.
If the burner does not ignite, turn the control knob to zero, and try again.

When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	minimum diameter	maximum diameter
Large (rapid)	180 mm.	260 mm.
Medium (semi-rapid)	120 mm.	220 mm.
Small (Auxiliary)	80 mm.	160 mm.



If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the pan, causing the handle to overheat.

As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

If the control knobs become difficult to turn, please contact your local Parkinson Cowan Service Centre.

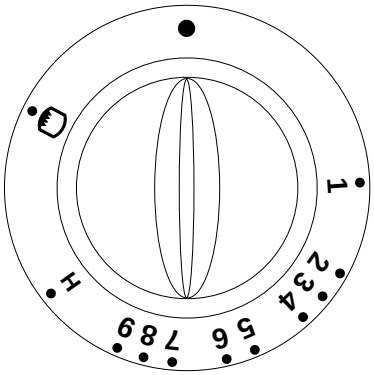
Gas oven and Electric grill

Oven Function Control Knob

● Oven switched off

● **- H** Range of temperature regulation for gas oven

Grill - The heat comes only from the top element



Before the First Use of the Cooker

⚠ *Remove **all packaging**, both inside and outside the cooker, before using it.*

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

☞ 1. Ignite the gas oven burner (see page 7) and set the oven function control knob to MAX.

2. Open a window for ventilation.

3. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill function for approximately 5-10 minutes.

ⓘ Do not clean the oven while it is still warm.

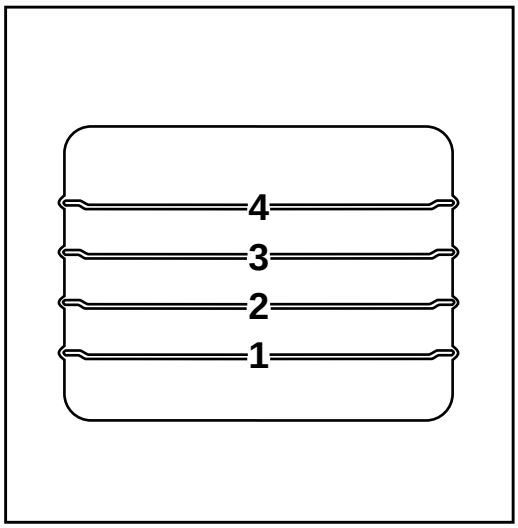
Using the Oven

⚠
- ***Always cook with the oven door closed.***
- ***Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open.***

ⓘ
- The oven has four shelf levels, and is supplied with two shelves.

  The shelf positions are counted from the bottom of the oven as shown in the diagram.

  It is important that these shelves are correctly positioned as shown in the diagram.
- Do not place cookware directly on the oven base.
- When cooking in the oven, always leave the cooker lid open, in order to avoid overheating.



Oven safety device

The cooker features a thermocouple; if for any reason the flame should extinguish, the device will stop the gas flow.

Oven light pushbutton

This button will turn the oven light on.

Hints and Tips

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

To prevent discoloration, regularly wipe away condensation and also soilage from surfaces.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and underneath browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and underneath browning.

Storage Drawer

The storage drawer is located underneath the oven cavity.

During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer.

Oven accessories such as baking sheets, will also become hot, therefore care should be taken when removing these items from the drawer whilst the oven is in use or still hot.

Using the Gas oven

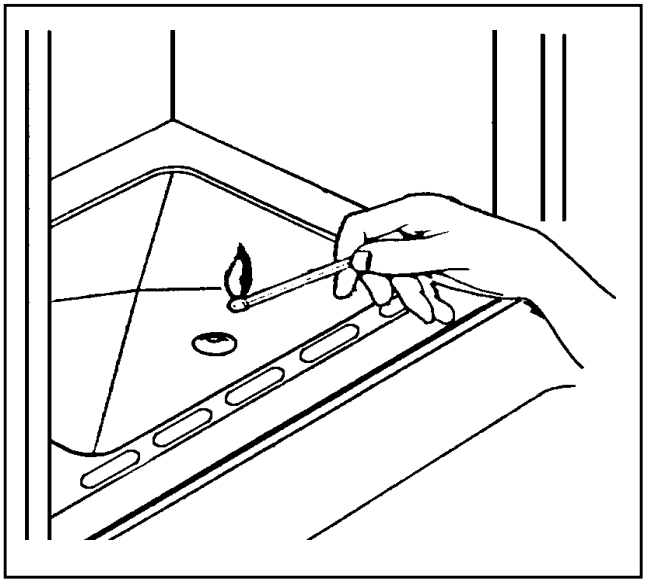
Before using your oven

Switch the oven to MAX. and leave it to run empty for about 45 minutes to remove any unpleasant smell.

During cooking, the door should be opened as little as possible to avoid heat loss, and excessive fuel consumption.

To ignite the oven gas burner:

1. Open the oven door.
2. Hold a flame to the right-hand side hole (see fig.)
3. Press the oven control knob and turn it anti-clockwise until the maximum temperature is reached.
4. Firmly press the oven control knob for approximately 5 seconds, until the safety valve automatically keeps the oven burner lit.
5. Release the control knob and then gently close the oven door. To adjust the temperature, turn the knob to the required setting after a few minutes.



If the oven burner accidentally goes out, turn the oven knob to "●" and wait at least 1 minute before trying to light the burner again.

Gas Oven Cooking Charts

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

FOOD	GAS MARK	SHELF POSITIONS	COOKING TIME
MEAT & POULTRY			
Beef with bone	3	2 or 3	20 minutes per lb + 20 minutes
Beef without bone	5	2 or 3	25 minutes per lb + 25 minutes
Lamb	3	2 or 3	20-25 minutes per lb + 20-25 minutes
Pork	4	2 or 3	25 minutes per lb + 25 minutes
Chicken	5	2 or 3	25 minutes per lb + 25 minutes
Duckling	3	2 or 3	30 minutes per lb + 30 minutes
Turkey	2	2 or 3	30 minutes per lb + 30 minutes
Casseroles	1	2 or 3	2 1/2 hours
YORKSHIRE PUDDING			
Small	6	2 or 3	25 minutes
Large	6	2 or 3	35 minutes
BAKED VEGETABLES	3	2	varies according to the vegetable
PASTRY			
Fruit Tart	5	2	35 minutes
Fruit Pie	5	2 or 3	35 minutes
Sausage Rolls	6	2 or 3	20 minutes
Choux Pastry	5	2 or 3	25-30 minutes
Vol au Vents	7	2 or 3	15 minutes
Jam Tarts	4	2 or 3	10-15 minutes

OVEN TEMPERATURE CHART

Position	1	2	3	4	5	6	7	8	9	H
Temperatures										
°F	275	300	325	350	375	400	425	450	475	510
°C	135	149	163	177	191	204	218	232	246	265

Gas Oven Cooking Charts

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements.

FOOD	GAS MARK	SHELF POSITION	COOKING TIME
PUDDINGS			
Egg Custard in a Bain Marie	1	2 or 3	1-1 1/4 hours
Pavlova	1	2 or 3	1 1/2 hours
Meringues	1	2 or 3	1 1/2 hours
CAKES			
Rich Fruit Cake	2	2 or 3	3 1/2-4 hours
Plain Fruit Cake	3	2 or 3	2 1/2 hours
Victoria Sandwich	4	2 or 3	25-35 minutes
Madeira Cake	3	2 or 3	1 3/4-2 hours
Small Cakes	3	3	20-30 minutes
Ginger Bread	3	3	35-45 minutes
Flapjack	3	3	20-25 minutes
YEAST MIXTURES			
Bread 1lb Loaves	6	2 or 3	30-40 minutes
Bread 2lb Loaves	6	2 or 3	40-50 minutes
Rolls and Buns	6	2 or 3	15-20 minutes
Tea Rings	5	2 or 3	25-35 minutes
Scones	6	2 or 3	15-20 minutes
Shortbread	3	2 or 3 Change trays over halfway through the cooking time	25-35 minutes

OVEN TEMPERATURE CHART

Position	1	2	3	4	5	6	7	8	9	H
Temperatures										
°F	275	300	325	350	375	400	425	450	475	510
°C	135	149	163	177	191	204	218	232	246	265

Grilling

Grilling must be carried out with the oven door closed. The grill pan handle must be removed from the pan.

How to Use the Grill

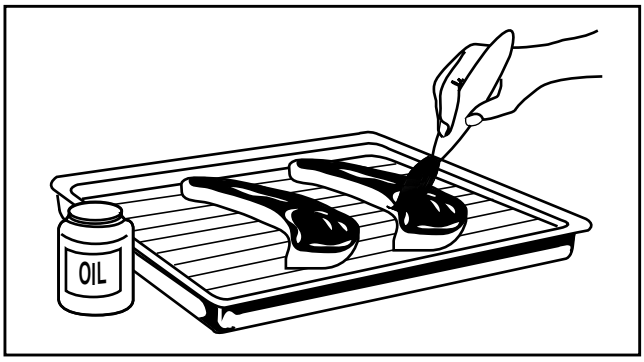
1. Turn the oven control function knob to . The grill pilot light will come on.
2. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill for a few minutes before sealing steaks or toasting. Adjust the shelf level as necessary, during cooking.

Food	Grill Time (Min)
Bacon rashers	2-3 each side
Beefburgers	6-10 each side
Chicken joints	10-15 each side
Chops: lamb	7-10 each side
pork	10-15 each side
Fish: whole trout/herring	8-12 each side
fillets plaice/cod	4-6 each side
Kebabs	10-15 each side
Kidneys: lamb/pig	4-6 each side
Liver: lamb/pig	5-10 each side
Sausages	10-15 turn as required
Steaks: rare	3-6 each side
medium	6-8 each side
well	7-10 each side
Browning only	3-5

Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread, we suggest that the top runner position is used.
- The food should be turned over during cooking, as required.



Maintenance and Cleaning

*Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the cooker from the electricity supply.*

The Hob Top

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.

The Pan Support

The pan support is dishwasher proof. If washing it by hand, take care when drying it as the enamelling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.

The Burners

The burner caps and crowns can be removed for cleaning.

Wash the burners caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.

Cleaning the Oven

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- *Household detergent and bleaches*
- *Impregnated pads unsuitable for non-stick saucepans*
- *Brillo/Ajax pads or steel wool pads*
- *Chemical oven pads or aerosols*
- *Rust removers*
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite, or Bar Keepers Friend is used.

DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

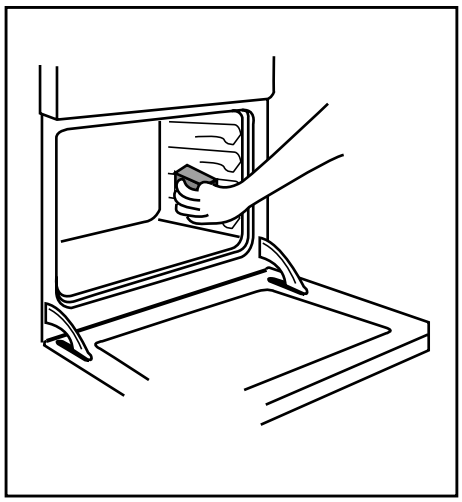
If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.
Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Oven Shelves

To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.



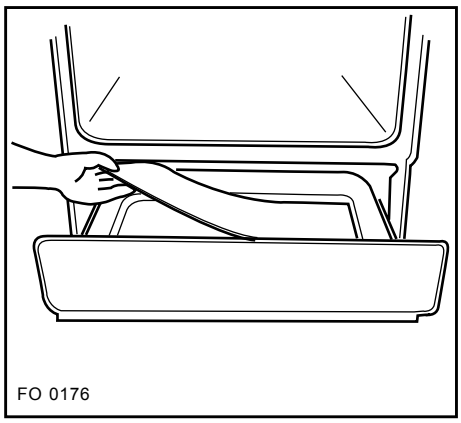
Cleaning around the flame spreader

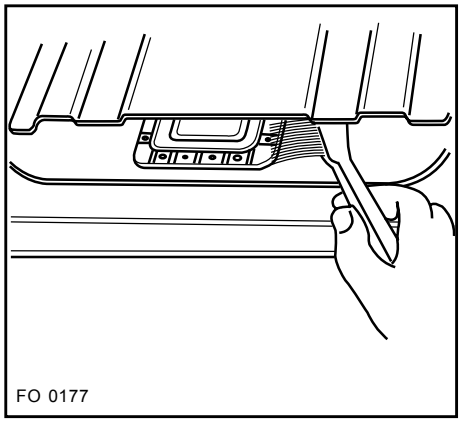
☞ - Remove the small flap.
- Slide forward the remainder of the lid.
- Lift from the back.

When cleaning around the flame spreader, particles can fall into the drawer below. We recommend placing some paper over the contents of the drawer whilst cleaning.
Please ensure the paper is removed after cleaning or it may ignite.
We advise using a stiff dry brush to remove stubborn grease deposits around the base of the unit (see Fig.).
Remove any remaining surface fat with a sponge while the oven is still warm.
Place a brush or other suitable cleaning implement into the aperture and brush around the base of the unit with a suitable detergent.

⚠ **UNDER NO CIRCUMSTANCES SHOULD THE FLAME SPREADER BE REMOVED.**

After cleaning, replace the lids correctly.


FO 0176


FO 0177

Oven lamp replacement

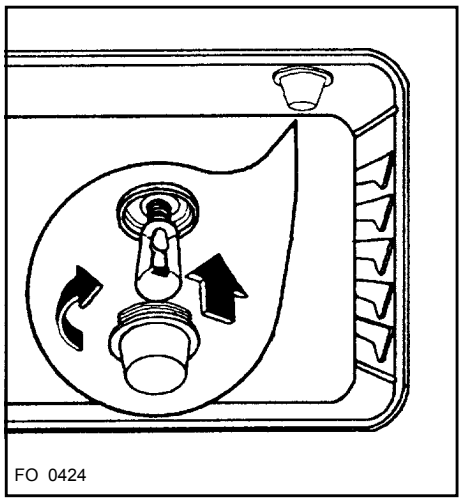
Disconnect the appliance.

Unscrew the lamp and substitute it with another suitable for higher temperatures (300°C) having the following characteristics:

Voltage: 230-240V (50Hz)

Power: 15W

Connection: E14


FO 0424

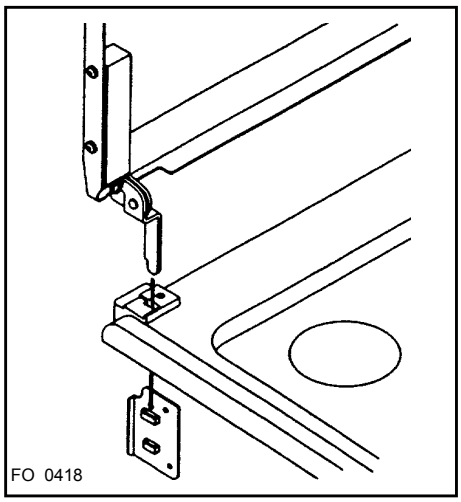
Cooker Lid

The appliance is fitted with a lid: this is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purpose.

After using the cooker, the lid MUST NOT be closed until the hob and oven are completely cold. Do not use the lid to switch off the gas supply. The gas supply should always be turned off with the control knob. Always ensure that the lid is free of any soilage or spillage before opening it.

Lid cleaning

The cooker lid can be disassembled, to allow a better cleaning (see fig.). After a proper cleaning, carefully reposition the lid into its hinges.


FO 0418

Something Not Working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Parkinson Cowan Service Centre.
IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM	SOLUTION
■ There is no spark when lighting the gas	◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check that the RCCB has not tripped (if fitted) ◆ Check the mains fuse has not blown ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
■ The gas ring burns unevenly	◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
■ The oven does not come on	◆ Check a cooking function / temperature have been selected. ◆ Check the socket switch or the switch from the mains supply to the oven is ON.
■ The oven light does not come on	◆ Check the light bulb, and replace it if necessary (see "Oven lamp replacement")
■ It takes too long to finish the dishes, or they are cooked too fast.	◆ The temperature may need adjusting
■ Steam and condensation settle on the food and the oven cavity.	◆ Refer to the contents of this booklet, especially to the chapter “Using the Oven”. ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

If after these checks, the appliance still does not work, contact your local Service Force Centre.

When you contact the Service Centre, they will need the following information:
1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault
4. The model and the serial number (see rating label)
5. Date of purchase

Service and Spare Parts

If you require spare parts or an engineer contact your local Service Force Centre by telephoning:

08705 929 929

Your call will be routed to the Service Centre covering your post code area. The addresses of Parkinson Cowan Service Force Centres are detailed on the following pages.

CUSTOMER CARE

For general enquiries concerning your Parkinson Cowan appliance and for further information on Parkinson Cowan products, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
Parkinson Cowan
55-77 High Street
Slough
Berkshire SL1 1DZ
Tel : 08705 950 950

Guarantee Conditions

PARKINSON COWAN STANDARD GUARANTEE CONDITIONS

We, Parkinson Cowan, undertake that if, within 12 months of the date of the purchase, this Parkinson Cowan appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
* The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
* All service work under this guarantee must be undertaken by a Parkinson Cowan Service Force Centre.
* Any appliance or defective part replaced shall become the Company's property.
* This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday**.** Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
* Products of Parkinson Cowan manufacture which are not marketed by Parkinson Cowan.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

* The guarantee starts from the date you first purchased your product.
* The guarantee is for the same period and to the same extent for labour and parts as exist in the new contry of use for this brand or range of products.
* This guarantee relates to you and cannot be transferred to another user.
* Your new home is within the European Community (EC) or European Free Trade Area.
* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
  The electrical supply complies with the specification given in the rating label.
* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 22 22
Germany	Nürnberg	+49 (0)911 323 2600
Italy	Pordenone	+39 (0)1678 47053
Sweden	Stockholm	+46 (0)20 78 77 50
UK	Slough	+44 (0)1753 219 898

To contact your local Parkinson Cowan Service Force Centre telephone 08705 929 929

CHANNEL ISLANDS

GUERNSEY	Guernsey Electricity PO Box 4 Vale , Guernsey Channel Islands
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY

SCOTLAND

ABERDEEN (M05)	8 Cornhill Arcade Cornhill Drive Aberdeen AB2 5UT
AUCHTERMUCHY (M03)	33A Burnside Auchtermuchy Fife KY14 7AJ
BLANTYRE (M07)	Unit 5 Block 2 Auchenraith Industrial Estate Rosendale Way Blantyre G72 0NJ
DUMFRIES (M01)	93 Irish Street Dumfries Scotland DG1 2PQ
DUNOON (M 67)	Briar Hill 7 Hill Street Dunoon Argyll PA23 7AL
GLASGOW (M04)	20 Cunningham Road Clyde Estate Rutherglen, Glasgow, G73 1PP
INVERNESS (M06)	Unit 3B Smithton Indust. Est. Smithton Inverness IV1 2PD
ISLE OF ARRAN (OWN SALES)	Arran Domestics Unit 4 The Douglas Centre Brodick Isle of Arran KA27 8AJ
ISLE OF BARRA (OWN SALES)	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY
ISLE OF BUTE (M66)	Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH
ISLE OF LEWIS (M69)	ND Macleod 16 James Street Stornoway Isle of Lewis PA872QW
KELSO (M08)	2-8 Wood Market Kelso Borders TD5 7AX
ORKNEY (M65)	Corsie Domestics 7 King Street Kirkwall Orkney KW15 1RE
PERTH	Hydro Electrical Inveralmond House Ruthervenfield Road Perth PH1 3AQ
PERTH (OWN SALES)	Graham Begg Unit 4 Airport Ind Estate Wick KW1 4QS
SHETLAND Systems (OWN SALES)	Tait Electronic Ltd. Holmsgarth Road Lerwick Shetland ZE1 0PW
SHETLAND (OWN SALES)	Bolts Shetland Ltd 26 North Road Lerwick Shetland ZE1 0PE
WHALSAY (OWN SALES)	Leask Electrical Harlsdale Symbister, Whalsay Shetland ZE2 9AA

NORTHERN IRELAND

BELFAST (M27) Estate	Owenmore House Kilwee Industrial Upper Dunmury Lane Belfast BT17 0HD

WALES

CARDIFF (M28)	Guardian Industrial Estate Clydesmuir Road Tremorfa, Cardiff CF2 2QS
CLYWD (M14)	Unit 6-7 Coed - Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG
OSWESTRY Warehouse (M17)	Plas Funnon Middleton Road Oswestry SY11 2PP
HAVERFORDWEST (M75)	Ark Appliances Cromlech Lodge Ambleston Haverfordwest Pembrokeshire SA62 5DS
DYFED Appliances (M77)	West Wales Service Maes Y Coed High Mead Llanybydder Carmarthenshire SA40 9UL

NORTH EAST

GATESHEAD (M39)	Unit 356a Dukesway Court Dukesway Team Valley Gateshead NE11 0BH
GRIMSBY (M42)	Unit 2 Cromwell Road Grimsby South Humberside DN31 2BN
HULL (M41)	Unit 1 Boulevard Industrial Estate Hull HU3 4AY
LEEDS Road (M37)	64-66 Cross Gates Leeds LS15 7NN
NEWTON AYCLIFFE (M45)	Unit 16 Gurney Way Aycliffe Ind Estate Newton Aycliffe DL5 6UJ
SHEFFIELD (M38)	Pennine House Roman Ridge Ind. Roman Ridge Road Sheffield S9 1GB

NORTH WEST

BIRKENHEAD (M11)	1 Kelvin Park Dock Road Birkenhead L41 1LT
CARLISLE (M10)	Unit 8 South John Street Carlisle CA2 5AJ
ISLE OF MAN Estate (M64)	South Quay Ind Douglas Isle of Man
LIVERPOOL (M15) Precinct	Unit 1 Honeys Green Honeys Green Lane Liverpool L12 9JH
MANCHESTER (M09)	Unit 30 Oakhill Trading Estate Devonshire Road Worsley Manchester M28 3PT
PRESTON (M13)	Unit 250 Dawson Place Walton Summit Bamber Bridge Preston Lancashire PR5 8AL
STOCKPORT (M16)	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR

To contact your local Parkinson Cowan Service Force Centre telephone 08705 929 929

MIDLANDS

BIRMINGHAM (M18) Industrial Estate	66 Birch Road East, Wyrley Road Witton Birmingham B67DB
BOURNE (M44)	Manning Road Ind Estate Pinfold Road Bourne PE10 9HT
BRIDGNORTH (M72)	1 Underhill Street Bridgnorth Salop WV16 4BB
GLOUCESTER (M23)	101 Rycroft Street Gloucester GL1 4NB
HEREFORD (M31)	Unit 3 Bank Buildings Cattle Market Hereford HE4 9HX
HIGHAM FERRERS (M51)	The Old Barn Westfield Terrace Higham Ferrers NN10 8BB
ILKESTON (M43)	Unit 2 Furnace Road Ilkeston DE7 5EP
LEICESTER (M22)	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE0 5GF
LINCOLN (M40)	Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA
NEWCASTLE UNDER LYME (M12) Lyme Staffordshire	18-21 Croft Road Brampton Industrial Estate Newcastle under ST5 0TW
NUNEATON (M21)	19 Ptarmigan Place Townsend Drive Nuneaton CV11 6RX
REDDITCH (M20)	Heming Road Washford Redditch Worcestershire B98 0DH
TAMWORTH (M19)	Unit 3 Sterling Park Claymore Tamworth B77 5DO
WORCESTER (M73) Estate	Unit 1 Northbrook Close Gregorys Mill Ind Worcester WR3 8BP

LONDON & EAST ANGLIA

BECKENHAM Estate (M79)	11a Gardener Ind Kent House Lane Beckenham Kent BR3 1QZ
CHELMSFORD (M47)	Hanbury Road Widford Ind Estate Chelmsford Essex CM12 3AE
COLINDALE (M53)	Unit 14 Capital Park Capital Way Colindale London NW9 0EQ
ELTHAM (M78)	194 Court Road Mottingham - Eltham London SE9 4EW
ENFIELD (M49)	284 Alma Road Enfield London EN3 7BB
GRAVESEND (M57) Estate	Unit B4, Imperial Business Gravesend Kent DA11 0DL
HARPENDEN (M46)	Unit 4 Riverside Estate Coldharbour Lane Harpenden AL5 4UN
LETCHWORTH Est. (M50)	16-17 Woodsite Ind Works Road Letchworth Herts SG6 1LA
LONDON (M76)	2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL
MAIDENHEAD (M60) Berkshire SL6 8BY	Reform Road Maidenhead -
MOLESEY Avenue (M61)	10 Island Farm West Molesey Surrey KT8 2UZ
NEWBURY (M24)	PO BOX 5672 Newbury Berkshire RG14 5GF
IPSWICH (M48)	Unit 2B Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD
NORWICH (M52)	2b Trafalgar Street Norwich NR1 3HN
SUNBURY (M63)	Unit 1a The Summit Hanworth Road Hanworth Ind Estate Sunbury on Thames TW16 5D

SOUTH EAST

ASHFORD (M58) Business Estate	Unit 2 Bridge Road Bridge Road Ashford Kent TN2 1BB
FLEET (M59)	Unit 1 Redfields Industrial Estate Church Crookham Fleet Hampshire GU13 0RD
HAYWARDS HEATH (M55)	21-25 Bridge Road Haywards Heath Sussex RH16 1UA

SOUTH WEST

BARNSTAPLE (M30)	P.O. Box 12 Barnstaple North Devon EX31 2YB
BOURNEMOUTH (M26)	63-65 Curzon Road Bournemouth Dorset BH1 4PW
BRIDGEWATER Estate (M35)	6 Hamp Industrial Bridgewater Somerset
BRISTOL (M25)	11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ
EMSWORTH (M33)	266 Main Road Southboure Emsworth PO10 8JL
ISLE OF WIGHT (M34)	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
NEWTON ABBOT (M29) Estate	Unit 2 Zealley Industrial Kingsteignton Newton Abbot S. Devon TQ12 3TD
PLYMOUTH (M32)	16 Faraday Mill Cattledown Plymouth PL4 0ST
REDRUTH (M36)	Unit 7D Pool Industrial Estate Wilson Way, Redruth, Cornwall TR15 3QW

Instructions for the Installer

Technical Data

Model Number: SIG 224

Appliance Class 2 sub class 1 and Class 1

APPLIANCE CATEGORY: II 2H3+
APPLIANCE GAS SUPPLY: Natural Gas G20 20mbar

Hob

Rear left burner (rapid)	3,000 W
Front left burner (semi-rapid)	2,000 W
Rear right burner (semi-rapid)	2,000 W
Front right burner (auxiliary)	1,000 W

Dimensions

Height	900 mm
Depth	600 mm
Width	497 mm
Oven Capacity	1.7 Cu. ft

Oven

Grill Element	1,878 W
Oven light	15 W
Total rating	1,893 W
Supply voltage (50 Hz)	230-240 V

TYPE OF GAS	CHARACTERISTICS	BURNER	RAPID (large)		SEMI-RAPID (medium)		AUXILIARY (small)		OVEN	
		POSITION	MAX	MIN	MAX	MIN	MAX	MIN	MAX	MIN
NATURAL GAS 20 mbar	VALUE = 37.78 MJ/m³ Ws - 50.7 MJ/ m³	NOMINAL THERMAL POWER kW	3.0	0.65	2.0	0.45	1.0	0.33	3.0	1.0
		NOMINAL FLOW RATE m³/h	0.286	0.057	0.190	0.038	0.095	0.028	0.286	0.095
		NOZZLE REFERENCE 1/100 mm	119	Adjust.	96	Adjust.	70	Adjust.	116	Adjust.
LPG GAS 28-30/37 mbar	VALUE = 49.92 MJ/Kg	NOMINAL THERMAL POWER kW	2.8	0.65	2.0	0.45	1.0	0.33	3.0	1.0
		NOMINAL FLOW RATE g/h	202	43.5	144	29	72	21,5	216	72
		NOZZLE REFERENCE 1/100 mm	86	40	71	32	50	28	82	52

Important Safety Requirements

This appliance must be installed in accordance with the Gas Safety (Installation and Use) Regulations (current addition) and the I.E.E. Wiring Regulations. Detailed recommendations are contained in the following British Standard Codes of Practice - B.S. 6172, B.S. 5440: Part 2 and B.S. 6891: Current Editions.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with B.S. 5440: Part 2: Current Editions.

The following requirements for ventilation must be met.

The cooker should not be installed in a bed sitting room with a volume of less than $20m^3$, if it is installed in a room of volume less $5m^3$ an air vent of effective area of $110cm^2$ is required; if it is installed in a room of volume between $5m^3$ and $10m^3$, an air vent of effective area $50cm^2$ is required, while if the volume exceeds $11m^3$ no air vent is required. However, if the room has a door which opens directly to the outside, no air vent is required even when the volume is between $5m^3$ and $11m^3$.

If there are other fuel burning appliances in the same room, B.S. 5440: Part. 2: Current Editions should be consulted to determine the requisite air vent requirements.

Location

The cooker may be located in a kitchen, a kitchen/ diner or bedsitting room but not in a bathroom or shower room.

For information regarding the fitting of flexible supply pipes, the highest temperature at the rear of this cooker which may come into contact with the supply pipe is 70°C above ambient.

Positioning the Cooker

Caution:

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.

Installation

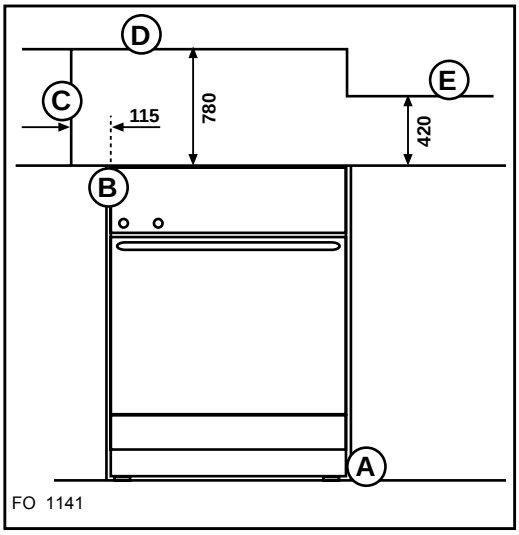


Fig. 1

The appliance must be installed in accordance to the type X (standard EN 60335-2-6).

Therefore the appliance can not be installed beside furniture higher than the cooker worktop.

This cooker must only be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.

1. Positioning the Appliance (Fig. 1)

Note A:

The appliance is designed to be flush fitted with 2mm clearance at each side to allow for it to be pulled forward for cleaning etc.

Note B:

The hotplate side trims should be flush with the cabinets and must not be below. Adjustable levelling feet at the front and rear are provided on the base of the appliance. Adjustment is obtained by rotating in or out, the feet at the front or rear of the appliance from the underside of the appliance, with the drawer removed.

A spirit level should be placed on a cake tray on one of the shelves to confirm that the appliance is correctly levelled.

The levelling feet fitted to the appliance will achieve a height to hotplate trims of 900mm-0 + 10.

Note C:

If the appliance is fitted next to a side wall or cabinets above height of the hotplate trims, then a gap of 115 mm is required.

Curtains must not be fitted immediately behind the cooker or within 115 mm of the sides of the cooker.

Note D:

Any wall cabinet or extractor must not be lower than 780mm above hotplate level.

Note E:

Wall cabinets may be fitted in line with the sides of the base units, providing that the lower edge of the wall cabinet is a minimum of 420mm above the worktop.

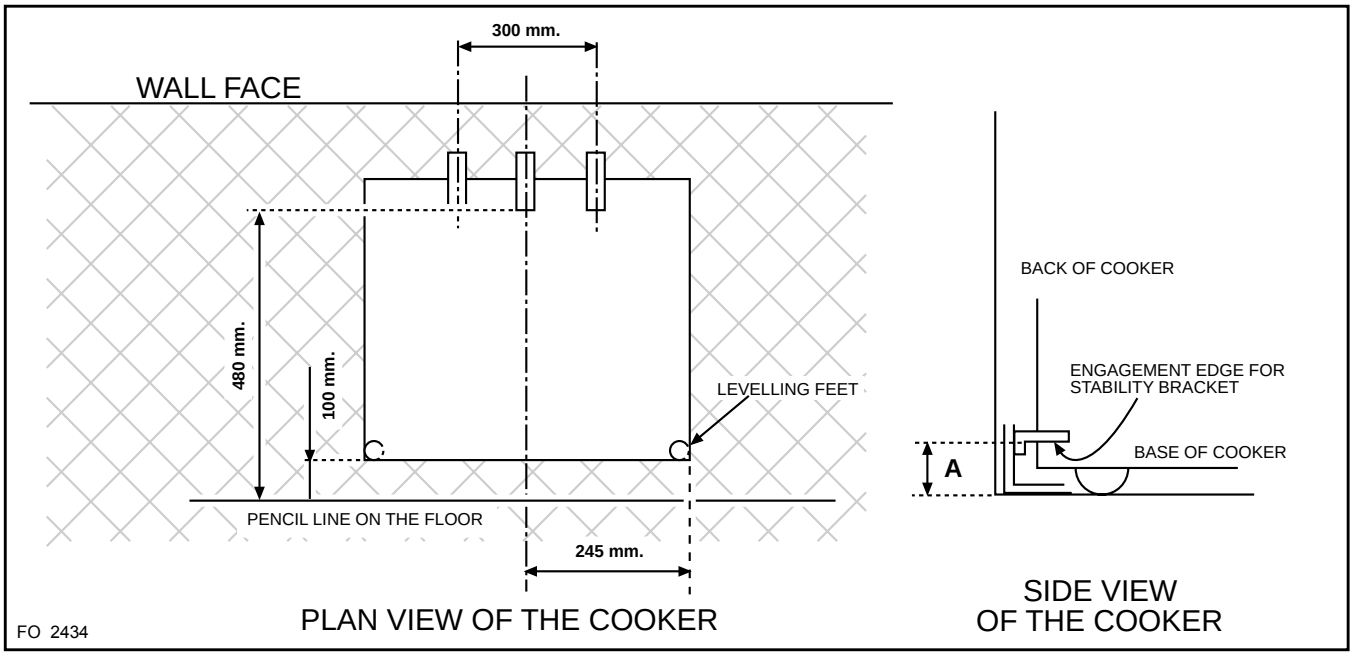


Fig. 2

Fitting the Stability Bracket (Not supplied)

If the cooker has to be installed with a flexible supply pipe, it is necessary that a stability device is fitted.
(See Safety Requirements: Page 22).

If a stability bracket is to be fitted by the installer, these instructions should be read in conjunction with the leaflet packed with the stability bracket.

Place cooker in its intended position and level cooker.

Mark off 295mm (11 $^1/_2$") from the right hand side of the cooker as shown, this is the centre line of the bracket fixing.

Draw a line 100mm (4") from the front edge of the levelling feet (see Fig. 2) and remove cooker from its position. Mark off 480mm (19") back from this line on the centre line of the bracket to locate the front edge of the lower bracket.

Fix lower bracket (with two fixing holes) to the floor, then measure height from floor level to engagement edge on back of cooker, dimension 'A' of Fig. 2.

Assemble upper bracket to lower bracket so that underside of bracket is dimension 'A' +3mm (1/8") above floor level. Re-position cooker and check that top bracket engages into cooker back to a depth of 75mm (3"), as shown in Fig. 2.

Should the stability bracket currently installed not allow the cooker to stand correctly, ask the installer to replace it with the correct type.

Connecting to Gas

This cooker is designed to be installed with an appliance flexible connection. Connection is made to the RC 1/2 (1/2" B.S.P.) threaded entry pipe located just below the hotplate level on the rear right-hand side of the cooker. Check for gas soundness after connecting the gas supply.

The gas bayonet connector must be fitted in the shaded area indicated in the diagram. Take into account that it must be possible to pull the cooker forward sufficiently. The hose must not get caught on the stability bracket.

Note:

For certain types of gas bayonet connection used, it may not be possible for the appliance to be pushed fully back to the wall stops.

Important:

Flexible tubing MUST comply with BS.669 Current Edition.

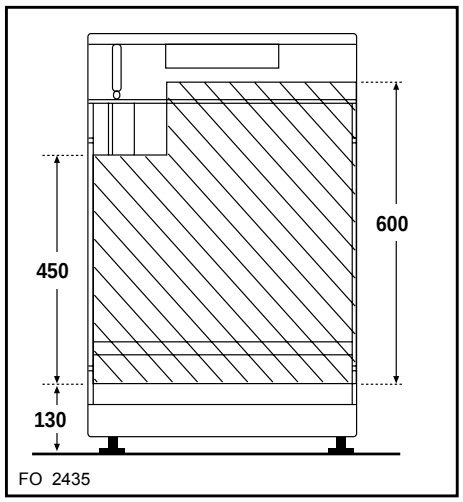


Fig. 3

Electrical connections

Any electrical work required to install this cooker should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

THIS COOKER MUST BE EARTHED.

The manufacturer declines any liability should these safety measures not be observed.

This cooker is designed to be connected to a 230-240V 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooker rating plate. The rating plate is located on the oven frame.

The cooker is supplied with a 3 core flexible supply cord incorporating a 13amp plug fitted. In the event of having to change the fuse, a 13amp ASTA approved (BS 1362) fuse must be used.
Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth
Blue - Neutral
Brown - Live

☞ — Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol ⏚ or coloured green and yellow.

— Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.

— Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

NOTE: The earth wire should be about 2 cm. longer than the live and neutral wires.

Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.

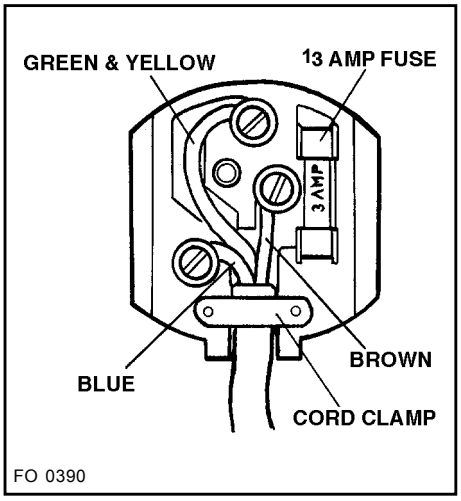
A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the cooker and the electricity supply (mains), with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.

The switch must not break the yellow and green earth cable at any point.

Ensure that the cooker supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C.



Commissioning

When the hob has been fully installed it will be necessary to check the minimum flame setting. To do this, follow the procedure below.

- Turn the gas tap to the MAX position and ignite.
- Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

Procedure:

☞ Re-ignite the burner and set to MIN.
Remove the control knob.
The adjustment screw is located down the centre of the gas tap control shaft or on the lower right hand side of the shaft (see diagram).
To adjust, use a thin bladed screwdriver and turn the adjustment screw until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.

Pressure Testing

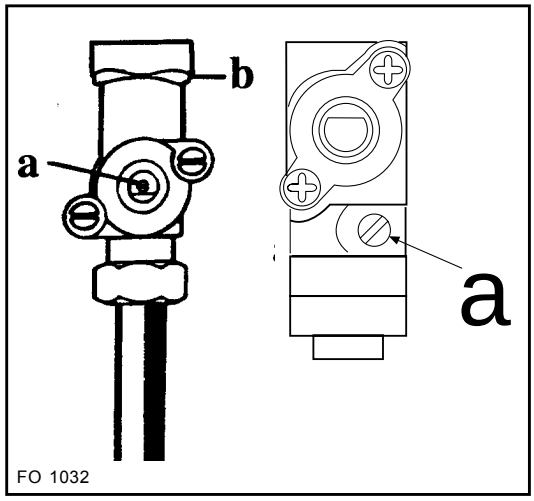
☞ Remove left hand pan support and front left burner cap and crown.

Fit manometer tube over the injector.

Turn on the burner gas supply and ignite another burner supply.

The pressure reading should be nominally 20mbar and must be between 17 mbar and 25mbar.

Turn off the burner supplies.



a) Minimum adjustment screw
b) Tap

Conversion from Natural to LPG Gas

IMPORTANT

The replacement/conversion of the gas hob should only be undertaken by a CORGI registered engineer.

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit.

Method

- Ensure that the gas taps are in the 'OFF' position
- Isolate the hob from the electricity supply
- Remove all pan supports, burner caps, rings, crowns and control knobs.
- With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate LPG injectors.

TO ADJUST THE GAS RATE

With the aid of a thin bladed screwdriver undo the by pass screw about 1/4 of a turn (45°). Upon completion stick the replacement rating plate near the gas supply pipe.

Minimum level adjustment of gas oven burner

After setting the oven on maximum temperature with door closed for about 10 minutes, turn the knob on minimum.
To reach the thermostat by-pass screw and adjust the minimum level, act as follows:

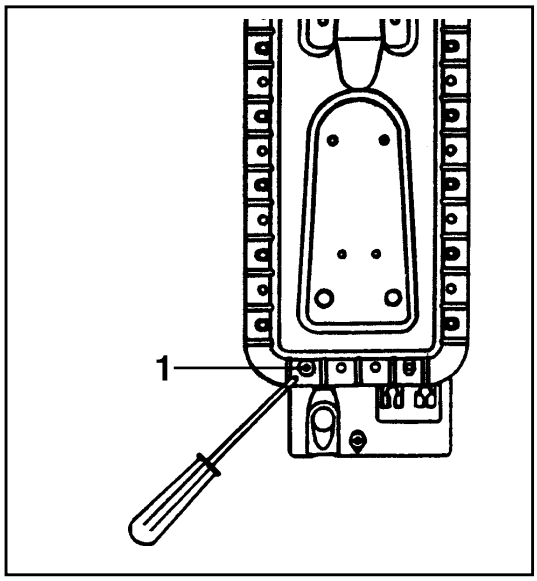
– take out the knobs;
– remove the front panel;
– in case of conversion from natural gas to LPG, tightly screw the by-pass screw of thermostat (see fig.);
– to convert from LPG to natural gas, unscrew the by-pass screw, until a regular small flame is reached.
– finally check that turning quickly the tap from maximum position to minimum position, the flame does not go out;
– reassemble the front panel and the knobs.

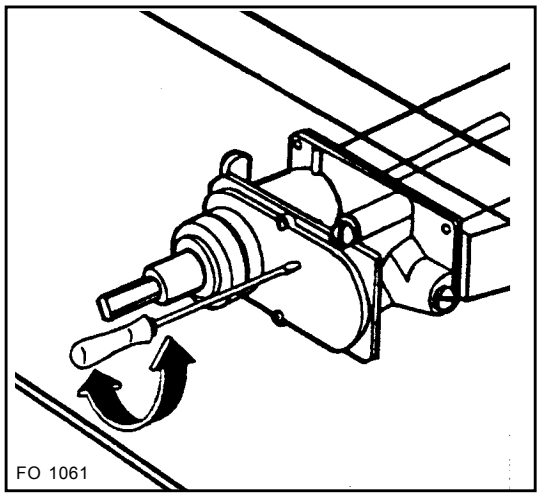
The oven burner does not need any primary air regulation.

Replacement of gas oven burner nozzle

To replace the gas oven nozzle, follow this procedure:

a) remove the bottom of the oven;
b) undo screw 1 and take the oven burner out;
c) with a socket spanner 7 unscrew and remove the nozzle, situated in the bottom of the oven, and replace it with the proper one (see Table on page 18);
d) reassemble the burner following the same procedure backwards.





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